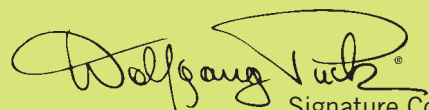


IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.


Signature Collection

W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

Model BEWK0014 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.

WOLFGANG

PUCK

Stainless Steel
Electric Wok
Manual



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put cord, plug or temperature control in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 5 Do not touch hot surfaces. Use handles.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
- 13 Do not use this appliance for other than intended use.
- 14 This appliance is intended for HOUSEHOLD USE ONLY.

Save These Instructions

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack your Wok and remove all packaging materials. Wash the pan, glass lid, and stainless steel dome lid in warm, soapy water. Rinse and dry thoroughly. Do not use harsh detergents or abrasive cleansers on any part of the cookware. Wipe the temperature control and cord with a damp cloth and dry thoroughly. This will remove any dust that may settle during packaging.

Caution: Do not immerse the temperature control, cord or plug in water or other liquid.

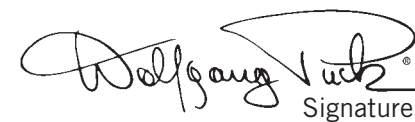
Table of Contents



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California

ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Important Safeguards	
Before Your First Use	1
About Wolfgang Puck	2
Using Your Electric Wok	4
Care and Cleaning	4
Recipes	5
Limited Warranty	8
Contact Information	back

 Wolfgang Puck®
Signature Collection

Using Your Electric Wok

- 1 Place your Electric Wok on a flat, level surface.
- 2 Insert the temperature control into the socket on the Wok.
- 3 Plug unit into a 120-volt 60 Hz AC only outlet. Turn the unit on by setting the temperature control to the temperature desired. The indicator light will turn on.
- 4 Once the selected temperature has been reached, the indicator light on the temperature control will switch off. Then the light will cycle on and off as the selected temperature is maintained.

Care and Cleaning

- 1 Never immerse the temperature control, cord or plug in water or other liquid. If cleaning is necessary, wipe with a damp cloth and dry thoroughly.
- 2 Your Wok, tempered glass lid, and rack can be washed by hand in warm, soapy water or in the dishwasher (with the temperature probe removed). Avoid using abrasive cleaners or scouring pads. To remove tough stains from the cooking surface, use a stainless steel cleaning powder such as Wolfgang Puck's Stainless Steel Cleaner. Your wooden spoon should be hand washed in warm soapy water. Do not place in dishwasher.
- 3 Store and handle the temperature control carefully. Avoid knocking or dropping the control as this can damage the probe.
- 4 Use caution when handling the glass lid. Avoid sudden temperature changes as this can cause the lid to crack. For example, do not immerse a hot glass lid in cold water. Do not overtighten the knob on the glass lid as this can result in damage or cracking.

Stir-Fried Wild Rice with Apples and Sun-Dried Cherries

Makes 2 servings

INGREDIENTS

1/2 cup uncooked wild rice
1 1/2 cups cold water
2 tablespoons extra-virgin olive oil
2 tablespoons minced onion
1 tablespoon curry powder
1 apple, peeled, cored, and cut into small dice
1 cup coarsely chopped mushrooms
1/4 cup sun-dried cherries salt
Freshly ground black pepper

METHOD

- 1 First, cook the wild rice: In a sieve, rinse the rice under cold running water, then drain well. Put the rice and cold water in a small saucepan. Bring the water to a boil and stir the rice briefly; reduce the heat to very low, cover the pan, and simmer until the rice is tender, 35 to 45 minutes. Check the water level toward the end of cooking and, if necessary, add a little more boiling water. Remove the pan from the heat and let it stand, covered, for about 10 minutes more. You will have about 1 1/2 cups.
- 2 Heat your wok to 350°. Add the olive oil and onion and saute until the onion is translucent, 2 to 3 minutes. Stir in the curry powder and saute briefly, just until its aroma develops. Stir in the apple, mushrooms, and sun-dried cherries and continue sauteing, stirring continuously, until the mushrooms are cooked through, 2 to 3 minutes more.
- 3 Add the cooked wild rice and saute, stirring continuously, just until it is heated through and well mixed with the other ingredients. Season to taste with salt and pepper and serve immediately.

Lobster Imperial

Makes 1 to 2 servings

INGREDIENTS

1 (1 1/2 pound) live Maine lobster
Salt and pepper
Potato starch, for coating
Peanut oil, for frying
1 baby bok choy, trimmed
2 ounces snow peas, trimmed, halved diagonally
1 Japanese or wild leek, sliced diagonally

Sauce:

2 tablespoons peanut oil
1 tablespoon sugar
1 tablespoon fermented black beans, chopped*
*(regular black beans can be substituted)
1 tablespoon minced garlic
1/4 cup sherry
Salt and pepper
1/4 cup cold lobster stock plus 1/2 teaspoon cornstarch, whisked together

METHOD

- 1 Prepare the lobster. Cut off claws and split in half lengthwise. Split the lobster lengthwise, from head to tail. Discard the stomach area. Cut into pieces. Place in a bowl and season with salt and pepper. Lightly coat with potato starch, shaking off any excess starch.
- 2 Preheat peanut oil to 400°.
- 3 Deep-fry the lobster pieces for 1 1/2 to 2 minutes. Remove from oil and drain on plate lined with paper towels. Reserve.
- 4 Prepare the bok choy, snow peas and leeks. Reserve.
- 5 To prepare the sauce: Set the temperature on your probe to 400°, combine the oil, sugar, fermented black beans and garlic. Season with salt and pepper. Stir-fry for 10 seconds. Add sherry and reduce by half. Add all the prepared vegetables and continue to stir-fry for another 10 seconds. Deglaze with lobster stock and add the reserved lobster pieces. Continue to stir-fry another 20 seconds. Transfer to a heated plate and arrange the lobster pieces decoratively.

Stir-Fried Vegetables

Makes 2 - 4 servings

INGREDIENTS

1 tablespoon peanut oil
1/4 pound Chinese snow peas, cut into 1-inch pieces
1 cup oyster mushrooms, whole or cut in half, depending upon size
1 cup shiitake mushrooms, whole or cut in half, stems removed
(stems can be reserved to add flavor to stocks)
1 cup each red and yellow bell pepper strips, cut into 1 -inch chunks
1/2 large Japanese eggplant, cut into 6 or 7 slices
1/4 medium bok choy, cut into 1-inch chunks
5 or 6 broccoli florets
5 young asparagus spears, cut into 1 1/2 to 2-inch lengths
1/3 cup Chicken Stock or good-quality canned chicken broth, heated
1 tablespoon soy sauce
Salt
Freshly ground black pepper

METHOD

- 1 Heat your wok to 400°. Add the oil. As soon as it is hot, add all the vegetables and, with a large metal stir-frying spatula or wooden spoon, stir-fry them, tossing and stirring continuously to coat the vegetables evenly with the oil.
- 2 Pour in the stock and the soy sauce and continue stir-frying until the vegetables are al dente, tender but still slightly crisp, about 2 minutes longer. Season with salt and pepper to taste, keeping in mind that the soy sauce is already salty. Serve immediately in a heated serving bowl or arranged attractively on plates as an accompaniment to a main course.

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.